

# DINNERLY



## Speedy Pork Ramen Noodles with Pak Choy



20 minutes



2 Servings

Looking for a fuss-free midweek dinner option? Our ninja-quick ramen soup teams egg noodles, pork mince and pak choy in a deliciously light broth. Grab your chopsticks and slurp away!

## WHAT WE SEND

- 1 bunch pak choy
- 2 chicken-style stock cubes
- 60g char siu sauce <sup>1,6</sup>
- pork mince
- 150g egg noodles <sup>1,3</sup>
- 10g fried shallots

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 500ml (2 cups) boiling water
- 1 tbs soy sauce <sup>6</sup>
- 2 tsp vegetable oil

## TOOLS

- large saucepan
- small saucepan
- medium frypan
- slotted spoon

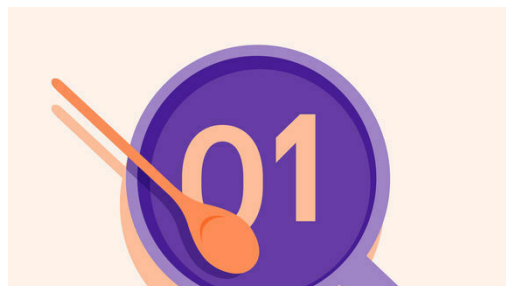
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

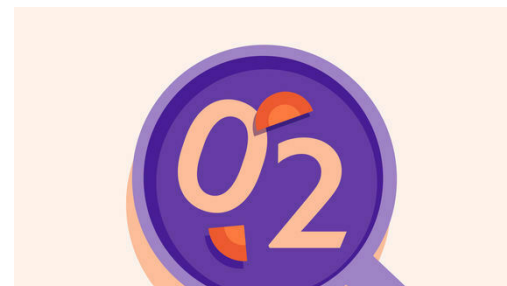
## NUTRITION PER SERVING

Energy 675kcal, Fat 23.3g, Carbs 81.3g, Proteins 40.4g



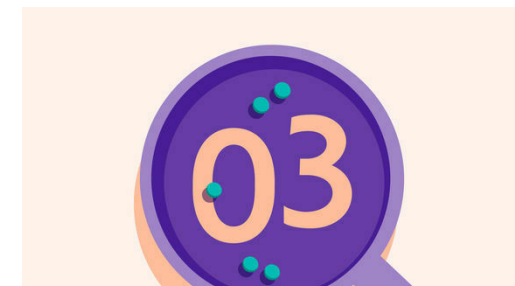
### 1. Prep ingredients

Bring a large saucepan of water to the boil for the pak choy and noodles. Cut the **pak choy** into 3-4cm lengths. Crush or finely chop **2 garlic cloves**. Crumble **1 stock cube\*** into a large heatproof jug, add **500ml (2 cups) boiling water** and stir to dissolve.



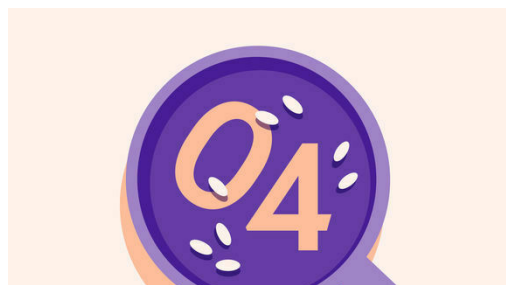
### 2. Simmer broth

Put the **stock**, **half the char siu sauce**, **half the garlic** and **1 tbs soy sauce** in a small saucepan and bring to the boil. Reduce the heat to low and cook for 5 mins to develop the flavour. Taste, then season with **salt and pepper**. Remove the pan from the heat.



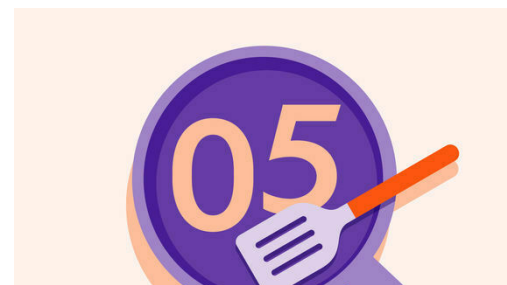
### 3. Cook pork mince

Meanwhile, heat **2 tsp vegetable oil** in a medium frypan over high heat. Cook the **pork mince** and **remaining garlic**, breaking up the lumps with a spoon, for 4 mins or until browned. Season with **salt and pepper**. Add the **remaining char siu sauce** and **1 tbs water** and cook, stirring, for 1-2 mins until cooked through. Remove the pan from the heat.



### 4. Cook pak choy and noodles

Cook the **pak choy** in the pan of boiling water for 1 min or until just tender. Transfer to a bowl with a slotted spoon and return the water to the boil. Add the **noodles** to the boiling water and cook for 3 mins or until tender. Drain.



### 5. Serve up

Divide the **noodles** among bowls. Ladle over the **hot broth**, then top with the **pork** and **pak choy**. Scatter over the **fried shallots** and enjoy.



### 6. Make it yours

If you have some on hand, fresh coriander leaves or sliced spring onion make great garnishes for Asian-style soups such as this. Or if you like to spice things up, scatter over dried chilli flakes or thinly sliced fresh chilli.